<freezingMethod>Preparation – Select smooth new potatoes directly from the garden. Peel or scrape and wash. Water blanch for 3 to 5 minutes, depending on the size.

Cool, drain and package whole or sectioned, leaving 1/2-inch headspace. Seal and freeze.

French Fried Potatoes – Select mature potatoes which have been stored 30 days. Wash, peel and cut into 1/3-inch sticks lengthwise, then crosswise into 3/8-inch strips. Rinse in cold water. Dry thoroughly. Fry small amounts in deep, hot fat (360ºF) about 5 minutes until tender but not brown. Drain on paper towel. Cool. Package, seal and freeze.

At serving time, finish browning in a hot oven (475ºF).